

Enjoy Our HAND-CRAFTED BREAKFAST

ARTISAN GOODS

Specialities

Breakfast Lasagne - R 98

Layers of extra lean beef mince, scrambled egg, wilted spinach & chorizo in a creamy sauce, with melted artisanal Havarti cheddar & mozzarella

Farm Fresh Egg Omelette Wrapps (Add Toast - R5.50) also available with egg whites (Add - R15)

- Free Range Chicken Strips & Mushrooms - R 95
tender grilled free range chicken breast sautéed with a selection of wild mushrooms
- Bacon, Havarti Cheddar & Tomatoe Crispy bacon, - R 95
artisanal Havarti cheddar, grilled cherry tomatoes & house tomato compote
- Roasted Root Vegetables - A selection of seasonal - R 80
local root vegetables, peppers & onions, roasted with herbs & a hint of chilli
- Boerewors, Chakalaka & cheddar cheese - R 95

Scotch Eggs

Boiled farm fresh eggs, crumbed with a beef mince casing or a freekeh crumbed casing (falafel), topped with micro greens and an aioli sauce on a courgette fritter

- Falafel - R 78
- Beef mince - R 98

Breakfast Steak balls - R 98

Served on Scrambled eggs and a dollop of homemade tomato compote

Parma Ham Breakfast - R109

Parma Ham wrapped asparagus spears, poached eggs, cherry tomatoes, a wood-fired flatbread and an almond flake coated cream cheese.

Atlantic Smoked Salmon Rösti

Two house-made röstis, one topped with Atlantic smoked salmon & crème fraîche, the other with a poached egg, crème fraîche & salmon roe with an option of:

- Cauliflower rösti - R 120
- Potato rösti - R 110

Breakfast Burger - R 110

200g pure beef hand-pressed patty on a bed of greens, aioli, crispy bacon & tomato compote served with a side of creamed scrambled eggs

Breakfast Pizza - R 85

Margherita pizza topped with bacon, eggs & fresh herbs

Baked Avo Breakfast - R 95

Avocado filled with peppadew & scrambled eggs, topped with mozzarella cheese & baked in our wood-fired oven, served with halloumi and a side of sweet chilli sauce

Breakfast Bangers with Asian Greens - R 105

3 Pork Bangers with asian greens drizzled with a lemon vinaigrette, freekah, slivers of pepadews and a dash of Rlata, yogurt, cumin, lemon and salt

Breakfast Pans

Green Shashuka - R 98

Three farm fresh poached eggs in a rich casserole of baby spinach, grilled leek, purple cabbage, shemji mushrooms, cumin, chilli and coriander. Served with wood-fired flatbread.

Breakfast Pans

Red Shashuka - R 98

Three farm fresh eggs poached in a rich casserole of tomato, onion & capsicum concassé, fresh coriander, garlic, smoked paprika with hint of cumin & chilli. Choice of artisanal toast served with wood-fired flatbread

Pulled pork, Sweet Potato Hash & Eggs - R 125

In house smoked & hand pulled pork sautéed with chopped sweet potato cilantro & two poached eggs in a rich spicy tomato casserole served with wood-fired flatbread

Huevos Rancheros - R90

Three farm fresh eggs poached in a spicy casserole of tomato, onion & capsicum concassé, fresh coriander, garlic, smoked paprika with jalapeño, chorizo, topped with cheddar cheese.

Craft Breakfast - R 65

2 free farm fresh, crispy bacon or macon, grilled tomato, homestyle spicy baked beans, served with Craft's in-house spicy tomato compote and a buttermilk sweetcorn waffle served with wood-fired flatbread

- Boerewors & Chakalaka - R 20
- Savoury mince - R 25
- Creamed exotic mushrooms - R 25
- Fried banana - R 15
- Halloumi - R 25
- Skin on wedges - R 20

DRINKS

Coffee

by Origin Artisan Roasters

- Single origin Add - R6
- Decaffeinated Blend Add - R4
- Espresso - R 18
- Cappuccino Medio (Double shot) - R 26
- Cappuccino Grande (Double shot) - R 28
- Latte Grande (Single Shot) - R 26
- Americano Grande (Double shot) - R 22
- Bullet coffee, with butter & MCT oil - R 39
- Green Matcha Latte - R 39
(Infused with almond milk and no added sugars)



Freshly Squeezed

- Good Mood Juice - R 45
Banana, Flat Seed Oil, Mixed Berry, Hemp seeds.
- Detox Juice - R 45
Wheatgrass, Beetroot, Apple, Kale, Celery, Lemon
- Fresh press juice: - R 45
 - Papaya, Pineapple, Carrot, Cardomon
 - Kiwi, Apple, Honey, Ginger
 - Carrot, Ginger, Turmeric, Orange

Organic Teas

- Organic Rooibos - R 30
- Orange Sunset - (Rooibos, Ginger, Orange, & Calendula) - R 40
- African Delight - (Honeybush, Hibiscus, Rosehip, Lemongrass, Eucalyptus) - R 55
- TeaTee - (Fennel, Aloe, Marigold, Peppermint) - R 40
- Bush Doctor - (Buchu, Honeybush, Star Anise) - R 45
- Harmony - (Buchu, Lavender, Cinnamon, Roses, Orange, Apple, Jasmine) - R 45
- Gunpowder - (Handrolled Green Tea) - R 45
- Lemon Green - (Gunpowder, Lemon) - R 45

www.instagram.com/explore/locations/236873691/craft-restaurant/
twitter.com/CRAFTRestaurant, www.facebook.com/craftrestaurant, pinterest.com/craftrestaurant



Enquire with your waitress for our monthly flavours

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NEW

Signature Scrambles

Scrambles Served on wood-fired flatbread

- Creamed scrambled eggs & rosa tomatoes - R 45
- Spicy chorizo, mushrooms, tomatoes & spring onions topped with coriander salad - R 75
- Feta, mushrooms, baby spinach topped with a brinjal purée - R 70
- Fine Atlantic smoked salmon, chives, avocado & cream cheese - R 120

Creamy Livers - R 90
 Wood-fired flatbread topped with creamed farm fresh chicken livers, sautéed with chopped shallots, garlic & a hint of chilli

Avo Flat Bread - R 70
 Smashed avo topped with Danish feta, served on Flatbread

Beetroot Hummus Toast - R 85
 Beetroot infused hummus on whole wheat toast, rocket and two poached eggs.

French Toast - R 85
 Hand-sliced squared-loaf soaked in egg, grilled till golden brown, served with maple flavoured syrup & bacon

Health

Creamy Oats with Grilled Peaches - R 75
 Caramelised peaches, honey, fresh berries & toasted pecan nuts

Bircher Muesli - R 85
 Raw oats soaked in apple juice, mixed with grated apple, dried fruit & nuts. Topped with fresh seasonal fruit, seeds & dried cranberries. Served with low fat yogurt & honey on the side

Freekeh Porridge - R 85
 Dried apricots, sunflower seeds, blue berries and mixed berrycompote

Rooibos and coconut chai - R 95
 Rooibos and coconut chai seeds topped with seasonal fruits and berries

Trio Of Yogurt - R 95
 Mango, Strawberry and plain yogurt topped with house granola, Seasonal fruits and berries

Health Shake - R 75
 Coconut cream, Chia seeds, Cinnamon, Tumeric, Pineapple Juice, Banana & Ginger



Breakfast Waffles

Buttermilk Sweetcorn Waffles

Breakfast Sweetcorn Waffle Sandwich - R 109

Golden sweetcorn waffles with crispy bacon, Havarti cheddar cheese and scrambled eggs on the side

Waffle Benedict - R 109

Golden sweetcorn waffles topped with two poached eggs and grapefruit infused hollandaise sauce

- Add:
- Pulled Pork - R 40
 - Smoked Salmon - R 60
 - Creamed exotic mushrooms - R 30

Bacon & Syrup Waffles - R 89

Crispy bacon, maple flavoured syrup & smooth cream cheese

Golden Buttermilk Waffles

Fig & Brie - R 95

Preserved figs, melted Brie cheese topped with whipped cream, flaked almonds & a honey drizzle

Nutella & Caramelised Banana - R 95

Nutella topped with sliced caramelised banana, whipped cream & a white chocolate drizzle

Mixed Berry & Ricotta - R 95

Mixed berry compote, crumbled Ricotta cheese topped with whipped cream & fresh seasonal berries

KIDDIES MUNCHIES

- Creamed scrambled eggs and soldiers - R 29
- Kiddies French toast, with Nutella & roasted marshmallows - R 39
- Mini breakfast pizza topped with bacon & egg - R 46

*"One cannot think well,
 love well, sleep well,
 if one has not eaten well."*

Everything is freshly prepared from scratch each day, we cannot always guarantee that a menu item will be available. Our meals are prepared in a kitchen containing traces of nuts and seeds.

Only slight deviation from set menu is permitted at the discretion of management of CRAFT Restaurant.